

## Ginger Garlic Prawns Recipe

### Ingredients:

- Prawns – 1/2 cup, shelled, deveined
- Ginger Garlic Paste – 1/2 tblsp
- Red Chilli Powder – 1/3 tsp
- Turmeric Powder – 1/8 tsp
- Cumin Powder – 1/8 tsp
- Vinegar – 3/4 tsp
- Oil – 2 tblsp
- Salt as per taste

### Method:

- Combine all the ingredients, except oil, in a bowl.
- Mix well and keep aside for 45 minutes.
- Heat oil in a pan over moderate flame.
- Shallow fry the marinated prawns till golden.
- Remove and drain excess oil.
- Serve hot.

